

# Treasured Flavors

TEMPTING RECIPES  
*made with*  
**GUASTI COOKING WINES**



**Italian Vineyard Co.**

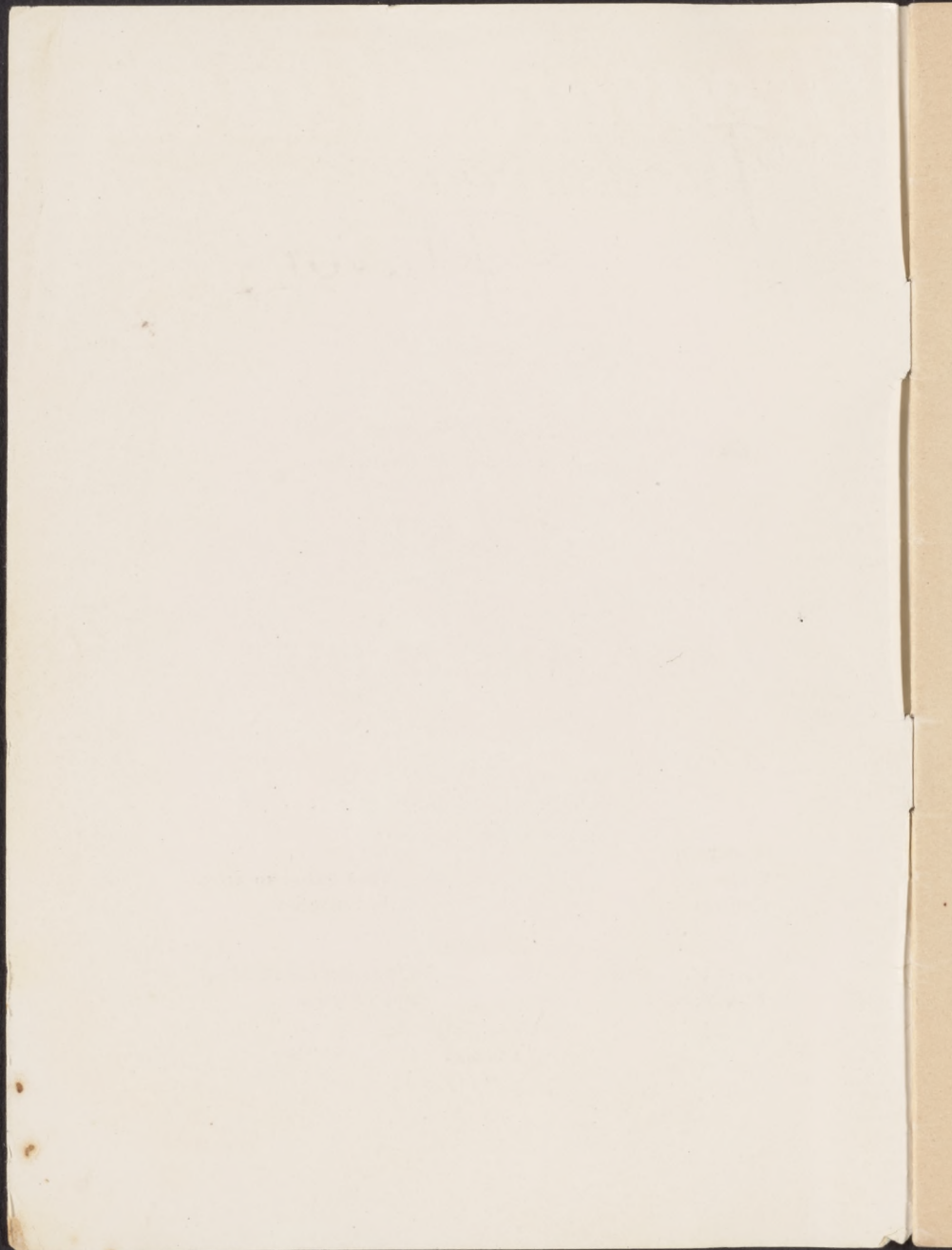
LOS ANGELES

CHICAGO

NEW ORLEANS

NEW YORK

GUASTI, CALIFORNIA



# Treasured Flavors

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Favorite Recipes of Famous Chefs  
simplified for home use and using

## GUASTI *Pure California* COOKING WINES

ITALIAN VINEYARD CO.

Established 1883

*Vineyards*

Guasti,  
California

*Offices*

1248 Palmetto Street  
Los Angeles

*Branches*

11-13 Hubert Street  
New York

628 Godchaux Building  
New Orleans

400 West Kinzie St.  
Chicago







# F O R E W O R D

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THE FAMOUS Guasti products, which include the Guasti pure California Cooking Wines, are made by the Italian Vineyard Company operating the largest vineyard in the world—5000 vine covered acres situated at Guasti, California, just 43 miles east of Los Angeles. Established in 1883, the Italian Vineyard Company has for over forty years maintained an unusually high quality throughout its entire line of products. The name of Guasti has been known throughout America and in fact, all over the civilized world wherever connoisseurs gather, as standing for the very best of American vintage.

Every product of the Italian Vineyard Company is made with infinite care and with painstaking attention in order that this high quality may be sustained. You may be sure that when you use any of the Guasti Cooking Wines that you are getting the very finest products procurable anywhere.

Guasti Cooking Wines are now available to every housewife. The government permits the Italian Vineyard Company to make and sell Guasti Cooking Wines. Guasti Cooking Sherry is the same sherry that has, in the past, made the name of Guasti famous—with enough salt added as required by the government to remove it from the beverage class, so that for the average taste, it is not necessary to use salt in seasoning foods prepared with this fine cooking sherry. Guasti Sauce a la Bercy is a fine white wine with salt added and Guasti Sauce a la Bordelaise is Guasti red wine with salt added. The sweet cooking wines—Guasti Sweet Sherry Flavoring, Guasti Sweet Port Flavoring, and Guasti Sweet Sauterne Flavoring—are California wines with pure cane sugar added. In using these wines, it is unnecessary to add additional sugar to the dish prepared.

Guasti Cooking Wines are a welcome addition to the cookery of housewives who realize the added flavor and zest these cooking wines impart to even the most simple dishes.

The recipes which follow have been prepared by famous cooking authorities and are presented in simplified form so as to be readily understood and used by the average housewife. Each one of these recipes has been tested and tried out again and again. In addition to these recipes, there are hundreds of other ways to transform simple dishes into rare treats with a new and richer flavor.

Guasti Cooking Wines are sold by practically all good grocers. If your grocer can not supply you, send us his name and we will see that you are supplied.

## Savory Dishes

Roasts, steaks, chops, ham, white and brown sauces, soups and many other every-day savory dishes take on new interest when a dash or more of Guasti Cooking Sherry is added.

Baste roasts with a cupful of sherry—pour a quarter of a cupful over a steak about two or three minutes before removing it from the frying pan—put a teaspoonful on each nicely browned chop—allow one or two tablespoons to each cupful of sauce for scalloped or creamed meats, crab, lobster, and oysters.

Remember in seasoning dishes to allow for the salt in the Sherry.



## Pot Roast

- |   |   |
|---|---|
| 3 or 4 pounds rump, round<br>chuck or brisket of beef | $\frac{1}{2}$ cup each sliced carrots,<br>turnips, onions, celery |
| Flour   | Pepper  |
| 3 tablespoons salt pork<br>or fat                     | 1 cup Guasti Cooking<br>Sherry                                    |

Wipe meat with a damp cloth, roll in flour. Heat fat in a deep heavy kettle, put in meat and brown on all sides, cover tightly and simmer slowly for about 4 hours, turning twice. At the end of three hours add vegetables and sherry. Baste meat frequently with sherry. When roast is tender remove it and the vegetables to a hot serving platter. Thicken the gravy by adding 1 or 2 tablespoons of flour mixed with a little cold water for each cup of liquor left in the pan or liquid added to make the gravy.



## Turkey with Currant Jelly Sauce

- |   |  |
|---|--|
| 2 tablespoons butter  | $\frac{1}{3}$ cup currant jelly        |
| 2 tablespoons flour   | 2 tablespoons Guasti<br>Cooking Sherry |
| A few grains of pepper  | 1 tablespoon lemon juice               |
| 1 cup soup stock<br>(made by cooking in<br>water bones, skin and<br>trimmings of roast tur-<br>key) | 6 or 8 slices cold cooked<br>turkey    |

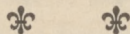
Brown the butter, stir in flour, pepper and stock gradually. Cook 4 or 5 minutes or until thick and smooth. Add jelly and when it is melted stir in sherry and lemon juice. Pour sauce over turkey that has been placed in a casserole. Cook in oven until turkey is heated through. Six servings.



## Kidney Saute

2 beef or 6 lamb kidneys      1 cup finely chopped onion  
 $\frac{1}{3}$  cup flour      (about 1 large onion)  
 Pepper      1 cup hot water  
 4 tablespoons fat       $1\frac{1}{2}$  cups tomato  
 $\frac{1}{2}$  cup Guasti Cooking Sherry

Cut kidneys in small pieces, remove skin, white tubes and fat and cover with salted cold water for 1 hour or overnight. Drain and dry thoroughly. Dredge with flour and sprinkle with pepper. Heat fat in frying pan; add kidneys and saute, stirring constantly. When brown add onions and cook several minutes. Then add water and tomatoes and simmer 1 to  $1\frac{1}{2}$  hours or until tender. Stir in sherry about 5 minutes before serving. (Kidneys will be tender if cooked but a few minutes, however they soon toughen and then must be cooked slowly for a long time.) Kidney Saute prepared by this recipe has a rich mellow flavor that is unequalled. Six servings.



## Devilled Crab

3 tablespoons butter      2 cups crab meat  
 2 tablespoons flour      (with spines removed)  
 1 cup rich milk or cream       $\frac{1}{2}$  tablespoon lemon juice  
 Dash of cayenne      2 tablespoons Guasti  
 1 teaspoon paprika      Cooking Sherry  
 1 teaspoon Worcester-  
     shire Sauce       $\frac{2}{3}$  cup buttered crumbs  
 2 egg yolks      6 slices of lemon

Melt butter, stir in flour and heated milk. Add seasoning and cook until thickened, stirring constantly. Add slightly beaten egg yolks and crab meat; cook 3 minutes. Stir in lemon juice and sherry. Put mixture into crab shells or ramekins and cover with buttered crumbs. Place a slice of lemon, sprinkled with paprika, on the top of each serving. Bake in a hot oven,  $450^{\circ}$  F., until brown.

## Turkey a la King

- |  |  |
|--|--|
| 2 tablespoons butter   | $\frac{1}{2}$ cup hot cream            |
| $\frac{1}{2}$ cup mushroom caps  | $\frac{1}{4}$ teaspoon pepper          |
| $\frac{1}{4}$ cup chopped green<br>peppers   | 2 cups cooked diced<br>turkey          |
| 3 tablespoons flour  | $\frac{1}{4}$ cup shredded pimento     |
| 1 cup hot stock<br>(made by cooking in<br>water bones, skin and<br>trimmings of roast tur-<br>key) | 2 egg yolks or 1 whole egg             |
|  | 1 teaspoon lemon juice                 |
|  | 2 tablespoons Guasti<br>Cooking Sherry |

Melt butter, add mushrooms and green pepper; cook 4 or 5 minutes over a low fire. (Do not brown butter.) Stir in flour, turkey, stock, cream and pepper and cook until thick. Place pan over hot water and add turkey and pimento. When heated through stir in beaten egg yolks or egg, cook several minutes, add lemon juice and sherry and remove from fire. Serve in ramekins, Swedish timbals or on toast, garnished with a thin strip of pimento. Eight servings. (Chicken may be substituted for turkey.)



## Mock Terrapin

- |                                     |   |
|-------------------------------------|---|
| 3 tablespoons butter                | 2 cups diced cold cooked<br>chicken or veal. (A 12<br>oz. can of chicken diced<br>fills 2 cups) |
| 3 tablespoons flour                 | 2 hard cooked eggs<br>chopped   |
| $1\frac{1}{2}$ cups milk            |   |
| $\frac{1}{4}$ teaspoon paprika      |   |
| Dash of cayenne                     |   |
| 3 tablespoons Guasti Cooking Sherry |   |

Melt butter in top of double boiler, stir in flour, milk, paprika and cayenne. Cook about ten minutes. Add chicken and eggs; cook 2 or 3 minutes. Add sherry, serve on toast. Seven or eight servings.



## Creole Shrimps

4 tablespoons butter	1½ cups milk
4 tablespoons flour	3 tablespoons catsup
1 teaspoon curry powder	¼ cup Guasti Cooking Sherry
½ teaspoon salt	1½ cups shrimps
Dash of paprika	Toast or rice
Dash of cayenne	Chopped parsley

Melt butter, add the flour, curry powder, salt, paprika and cayenne. Stir in the milk gradually. When thick and smooth add the catsup, sherry and shrimps. Serve on toast or cooked rice. Sprinkle with paprika or chopped parsley. Six servings.



## Lobster *a la Newburg*

1 pound of lobster meat (about 4 cups)	¼ teaspoon paprika
	½ cup Guasti Cooking Sherry
¼ cup butter	
Dash of nutmeg	⅓ cup thin cream
Dash of cayenne	2 egg yolks

Cut up lobster meat. Melt butter, add lobster and cook about 3 minutes. Add seasoning and sherry, cook 1 minute. Then stir in cream and slightly beaten egg yolks. Stir until thickened and serve on toast or in ramekins. Crab may be substituted for lobster meat.



## Stews

Omit salt in seasoning and add one to two tablespoons Guasti Cooking Sherry to each portion just before removing from fire.



## Duchess Soup

2 small carrots sliced	1 cup milk
2 small onions sliced	3 tablespoons flour
Small piece of whole mace	3 tablespoons butter
2 tablespoons butter	$\frac{1}{2}$ cup grated mild cheese
4 cups white stock	$\frac{1}{4}$ cup Guasti Cooking Sherry

Cook carrots, onions and mace in two tablespoons of butter for three minutes. Add white stock; boil fifteen minutes and strain. Add milk and thicken with flour stirred smooth in three tablespoons melted butter. Add cheese and sherry and serve as soon as butter is melted. Six servings.



## Spring Chicken Saute *Archiduc*

The chicken unjointed, seasoned—sprinkle in flour—fried in butter. When almost done, add a generous portion of fresh mushrooms and julienne; cover the whole and let simmer until chicken is thoroughly cooked, then take chicken out of pan; add Guasti Cooking Sherry to pan, let reduce, then put in pure cream when almost consistency of sauce; place the chicken in the pan and let simmer again. Just before serving, add a little sweet butter. Chafing dish service.



## Hamburgs *Sandwiches or Steaks*

Omit salt and saturate with small quantity of Guasti Cooking Sherry at the time meats are cooking.

## Lobster Saute *Americaine*

For six persons you will need:

- |                                |                             |
|--------------------------------|-----------------------------|
| 2 lbs. lobsters alive          | Guasti Cooking Sherry       |
| 8 fresh tomatoes peeled        | and Guasti sauce a          |
| Chopped chalots and            | la Bercy, also a bo-        |
| also a little chopped          | quet garni of celery,       |
| Spanish onion.                 | parsley, leek, thyme,       |
| 1 pint of tomato sauce         | $\frac{1}{2}$ bay leaf—tied |
| $\frac{1}{2}$ lb. fresh butter | together.                   |

The lobster will be cut up in slices—shell and all. The entrails shall be kept for further use.

Put  $\frac{1}{4}$  pint of olive oil in a large saute pan, also a little melted butter; when very hot, drop in the lobster, well seasoned. Let cook a little, then add the onions, shallots, then the Guasti Cooking Sherry, flaming the latter, then the Guasti Sauce a la Bercy, the tomatoes, the tomato sauce, boquet garni, cover and let simmer for 25 minutes. Take the pieces of lobster out and put them in a chafing dish, put the sauce back on the fire and let reduce, at last add the entrails which have been chopped with taragon and chervil. See that the sauce is of the proper consistency. Season very highly and pour over the pieces of lobster.



## Fresh Mushrooms *Under Glass a la Clift*

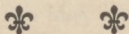
Select mushroom heads, season and saute in butter—a taste of shallots, a liberal portion of Guasti Sauce a la Bordelaise. Take out mushrooms and reduce stock with a little meat gravy, add chopped Taragon and enough sweet butter to thicken the sauce; arrange the mushrooms on toast, coated with puree of goose liver (puree de foie-gras); pour the sauce over and let come to a boil before sending to the table.



## Oysters *au* Parmesan

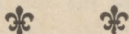
½ cup butter	Pepper
1 cup brown bread crumbs	½ cup grated Parmesan cheese
1 pint oysters	½ cup Guasti Sauce a la Bercy
Chopped parsley	

Butter a shallow casserole. Melt remaining butter and mix with bread crumbs. Place thin layer of crumbs in bottom of dish, cover with oysters (that are free from grit); sprinkle with pepper, cheese and chopped parsley. Repeat and cover top with crumbs. Pour in Sauce a la Bercy and bake in a quick oven (400° F.) about 20 minutes. Four or five servings.



## Tomato Sauce for Spaghetti

Put in a casserole with 2 or 3 spoonfuls of olive oil a small piece of roast beef (about 2 pounds), salt and pepper it, and put on fire for about 15 or 20 minutes. When juice begins to ooze out of the meat add 1 ounce of finely minced onions and stir until onions become golden brown. (Be careful not to let onions burn.) Add a piece of butter, about the size of a walnut, and after it has melted, ½ cup Guasti Cooking Sherry; cook for 10 minutes, then add 1 pound peeled fresh or canned tomatoes. Cover the casserole and let the whole cook very slowly for 2 or 3 hours. To improve this sauce you can add with the tomatoes some finely-minced dry mushrooms, previously soaked in hot water for 10 or 15 minutes.



## Chicken Livers *a l' Italienne*

Roll chicken liver in flour, fry in a pan with butter, minced parsley, onion, salt and pepper. Moisten with broth and a little Guasti Sauce a la Bercy, and cook until gravy gets to the consistency of thin cream.



## Striped Bass *Stuffed and Baked a la Clift*

(for six covers)

Select a good sized fish of 4 to 4½ lbs. Clean and wash thoroughly; then dry the inside with a towel. Prepare the following ingredients:

One medium onion

One eggplant

One cucumber

¼ lb. fresh mushrooms

Chop very fine, but separately; fry the onion first with butter, then add the other items. Add salt, pepper and fresh white bread crumbs, also a little parsley; bind the whole with two yolks of eggs.

Season the inside of the striped bass with salt and pepper, then fill with the stuffing above, and with a darning needle sew the fish together.

Have ready in a large flat pan some sliced onion, carrots, a little celery and sprigs of parsley, two bay leaves, a little thyme, and ½ lb. of butter (unsalted, if possible) ½ pint of pure cider, ½ pint of Guasti Sauce a la Bercy and 1 pint of fish stock.

Cover the fish with a well oiled paper and put in the oven to bake. Baste occasionally. The time of cooking varies, but one hour and 15 minutes should be sufficient.

When cooked, transfer the fish to a platter. Strain the stock and reduce over the fire. Season to taste; add necessary seasoning and possibly a little lemon juice.

While the sauce is off the fire, incorporate slowly ¼ lb. of fresh butter, a little chopped parsley or fine herbs. Pour over the fish, having first taken the skin off and also the string.

Serve the remaining sauce in a sauce boat—and serve on the side parsley Parisian potatoes.

## Steak en Casserole

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|----------------------------------|--|
| 1½ pounds round steak            | 2 tablespoons flour                              |
| 1 small onion chopped<br>fine    | ½ cup each diced mushrooms, potatoes,<br>carrots |
| 1 cupful brown stock             |  |
| ½ cup Guasti Sauce a la<br>Bercy |  |

Cut round steak into two inch cubes, roll in flour and brown in a small amount of fat. Add onion, stock and Sauce a la Bercy. Thicken gravy with two tablespoons of flour stirred smooth with four tablespoons cold water. Add mushrooms, potatoes and carrots; pour into a casserole and bake one hour at 350°F.



## Bouillabaise

- |   |                                  |
|---|----------------------------------|
| 3 or 4 pounds fish<br>(several kinds of fish<br>may be used together) | ½ cup Guasti Sauce a la<br>Bercy |
| 2 large onions  | Bayleaf                          |
| 4 tablespoons olive oil or<br>desired fat                             | 4 peppercorns                    |
| 2 tomatoes cut in dices<br>with seeds removed                         | 4 cloves of garlic               |
| 1 tablespoon lemon juice  | 1 tablespoon chopped<br>parsley  |
|   | A taste of saffron               |
|   | Slices of French Bread           |

Wash fish and cut in small pieces. Slice onions and fry them to a pale brown in the olive oil that has been heated in a deep saucepan. Add fish and just cover with warm water. Add tomatoes and all the seasoning except parsley and saffron and let boil slowly for 20 minutes. Then add parsley and saffron and cook 1 or 2 minutes longer. Pour over slices of French rolls or bread in a deep bowl. (After adding wine add more salt if desired.)



## Sole a la Bercy

- |                         |   |
|-------------------------|---|
| 4 large filets of sole  | $\frac{1}{2}$ Cup Guasti Sauce a la Bercy |
| 1 egg                   | Parsley—Parmesan                          |
| Dry bread crumbs        | Cheese                                    |
| 2 tablespoons olive oil | Slices of lemon                           |
| or butter               |   |

Sprinkle filet of sole with pepper and soak in beaten egg for one hour. Roll in dry bread crumbs and saute in olive oil until nicely browned and tender. Then pour Sauce a la Bercy over sole, sprinkle with chopped parsley and cook 5 minutes longer. Remove to a hot platter, sprinkle with Parmesan Cheese and surround with slices of lemon. Four servings. (Other varieties of fish may be cooked in the same manner.)



## Stewed Fish en Matelote

- |   |   |
|---|---|
| 3 or 4 pounds of any<br>firm fish                               | 1 cup boiling water   |
| 2 or three onions sliced  | 1 cup Guasti Sauce a la Bercy or Guasti Sauce a la Bordelaise |
| Pepper  |   |
| $\frac{1}{8}$ teaspoon each ground<br>cloves, mace and allspice | $\frac{1}{2}$ tablespoon butter                               |
|   | $\frac{1}{2}$ tablespoon flour                                |

Wash the fish and cut it in slices about 1 inch thick. Boil onions in a small amount of water until tender. When cooked, drain off the water and add pepper, spices, boiling water and wine, lay the slices of fish in the liquid and heat to the boiling point. Rub the flour and butter together and mix with a little of the hot sauce; then stir it into the remaining sauce. Boil fish in sauce about 10 minutes or until thoroughly cooked. Remove fish to a hot platter and strain sauce over it. Garnish with croutons and parsley.



## Split Pea Soup

$\frac{1}{2}$ pound split peas	$\frac{1}{2}$ cup finely chopped
2 tablespoons butter	cooked ham
1 small onion chopped	$\frac{1}{2}$ cup Guasti Sauce a la
fine	Bercy

Soak peas overnight. Cook until tender in unsalted water. Put through a sieve and save water. Melt butter in a sauce pan, add onion and cook until tender. Then add pureed peas, ham and water (there should be 3 cupfuls of water). Just before serving add Guasti Sauce a la Bercy. Six servings.



## Canape of Crab Legs Neptune

Have the desired amount of crab legs seasoned and buttered, sprinkle with flour, then fry in butter and arrange on a piece of toast. In another pan have a little butter and sliced fresh mushrooms. When cooked, add a little chopped shallots, some Guasti Sauce a la Bercy, also oysters, let reduce by half, add cream and a little colbert sauce. Reduce again, finish with sweet butter. Season to taste. Coat the crab legs with the solid part of the sauce, sprinkle with Parmesan, a little butter and bake quickly. Serve under glass. Also serve separately the remainder of the sauce.



## Stewed Rabbit a la Gourmand

Fry in olive oil or butter for a few minutes a minced onion, a clove of garlic, some rosemary leaves, celery and some minced bacon. Put in it a rabbit, cut in small pieces, salt and cook on quick fire until nicely browned. Moisten slowly with one cupful of Guasti Sauce a la Bercy and some broth. Add tomato juice, dry mushrooms, cover and simmer on a slow fire until cooked.



Five thousand sun bathed acres planted to the choicest selections of fine California grapes, just 43 miles east of Los Angeles. This vine-clad acreage covers a large part of the world and is operated by the Italian Vineyard Co. From this vineyard the famous Guasti wine has been made for nearly half a century—now available legally in convenient





tions of fine grapes lie at the foot of the Cucamonga Mountains at Guasti, California. This acreage constitutes the largest vineyard under one ownership in all the world. From this vineyard come the high quality products that have made the name of the brand in convenient form for the delectation of those who like the good things of life.

## Rock Cod *a la Russe*

Cut one small carrot in thin slices, one onion the same way; put in pan with a piece of butter, a little water, season and let cook.

Have ready your filets of fish, put in a buttered saute pan with half a glass of Guasti Sauce a la Bercy, a small piece of butter, a little salt, and let cook slowly in oven. When ready, put the filets in a dish, and the carrots, onions and a little parsley roughly chopped to the gravy; let reduce on fire, add the same quantity of double cream, finish with the sweet butter, season to taste and pour over the filets. Let glaze under the gas broiler or toaster.



## Newburg Neptune

Saute one cupful sliced, cleaned mushrooms in one-fourth cupful butter. When cooked add one cupful cooked diced lobster meat, one-half cupful whole cooked shrimp, and one-fourth cupful cooked scallops. Add two tablespoonfuls of flour. Mix two egg yolks with three-fourths cupful cream and stir lightly into the mixture. Just before serving, season with one teaspoonful lemon juice, a dash of cayenne, a speck of nutmeg and two tablespoonfuls Guasti Cooking Sherry.



## Breast of Chicken *a la Financiere*

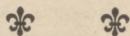
Fry in olive oil or butter a minced carrot, some celery and parsley. When done, remove vegetables and add breast meat of chicken and some bacon. When meat has browned on both sides, add chopped liver, giblets and fresh mushrooms, and a little water or broth. Thicken the sauce with a little flour, and add one cupful of Guasti Sauce a la Bercy. Simmer slowly until gravy is reduced to one-half. Place meat on platter, and strain gravy over it.



## Chicken en Casserole

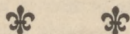
1 chicken	½ cup Guasti Sauce a la
Flour	Bordelaise
Fat	2 small onions sliced
1 cup white stock	2 tablespoons flour

Cut chicken into pieces suitable for serving; dip in flour and brown in a small amount of fat. Add white stock, Guasti Sauce a la Bordelaise, sliced onions. Thicken sauce with 2 tablespoons flour rubbed smooth with one fourth cup water. Bake in a casserole at 300°F one hour or until chicken is tender.



## Queen Sauce

Put in a pan some fresh mushrooms, an onion, a carrot and a clove of garlic with a little olive oil or butter, and fry light brown. Add a cup of broth, in which a little flour has been dissolved, and a cup of Guasti Sauce a la Bercy. Let the whole boil for an hour, then skim and strain. Soak some bread in a pint of milk, and boil until bread is well softened, strain and add to the sauce with a little more milk, salt and pepper. This sauce is excellent for boiled meats.



## Halibut with White Grapes

Cut two halibut steaks into pieces suitable for serving. Place in a shallow glass baking dish and put over it one-half cupful Guasti Sauce a la Bercy. Add the following sauce: To two tablespoonsful melted butter, add four tablespoonsful flour. Stir until smooth, add one-half cupful light cream and one-half cupful fish stock made from the bones and skin. Cover the fish with greased parchment paper and bake at 450° F. ten minutes. Remove paper. Add one cupful skinned malaga grapes and cook five minutes longer. Serve in dish in which it is baked.

## Baked Ham

1 whole or a half ham

Brown sugar

Cloves

1 cup Guasti Sweet Sherry

Flavoring or Guasti

Cooking Sherry

Wash ham thoroughly; soak several hours or overnight in cold water; drain. Cover with fresh water, heat to the boiling point and then simmer until tender. Allow about 20 minutes to the pound. Let ham partially cool in water, then remove it and peel off skin. Stick the fat portion full of whole cloves, sprinkle with brown sugar and pour over it 1 cup sherry. Bake about one-half hour, basting frequently with sherry. Less sugar is required if Guasti Sweet Sherry Flavoring is used.



## Filet of Deep Sea Turbot

### *Bonne Femme*

Place the desired number of filet in a well buttered saute pan, season—salt and pepper. Sprinkle chopped shallots and sliced fresh mushrooms, add Guasti Sauce a la Bercy and a few pieces of butter and a little fish stock. Cover the whole with oiled paper and cook in oven. When done, take the fish out of pan and let stock reduce. Add pure cream and let reduce again until consistency of sauce, finish out of the fire with sweet butter tasse—pour over your filet and glaze under the toaster. For appearance sake, this combination can be served in a border of potato Duchesse.



## Grapefruit Salad

- |                                 |   |
|---------------------------------|---|
| 2 tablespoons gelatine          | 1 cup grapefruit juice                      |
| $\frac{1}{4}$ cup cold water    | $\frac{1}{2}$ cup Guasti Cooking Sherry     |
| $\frac{1}{2}$ cup boiling water |   |
| $\frac{1}{2}$ cup sugar         | $1\frac{1}{2}$ cups drained grapefruit pulp |
| 3 tablespoons lemon juice       |   |

Soak gelatine five minutes in cold water; dissolve in boiling water. Add sugar and stir until dissolved. When cool add lemon juice, grapefruit juice and sherry. When about to set stir in grapefruit. Place in individual molds and let stand until thoroughly set. Turn out on crisp lettuce and serve with mayonnaise to which an equal part of whipped cream has been added. Six servings. This may be prepared the day before.



## Fruit Cocktail

- |                                |   |
|--------------------------------|---|
| 1 orange                       | 2 slices pineapple                              |
| 1 grapefruit                   | $\frac{1}{3}$ cup Guasti Sweet Sherry Flavoring |
| 2 bananas                      |   |
| $\frac{1}{2}$ cup strawberries | $\frac{1}{3}$ cup pineapple juice               |
| or canned cherries<br>seeded   | 1 tablespoon lemon juice                        |

Remove pulp from the orange and grapefruit; slice banana; wash and halve strawberries; cut pineapple in small pieces. Combine the Sherry Flavoring, pineapple and lemon juice and pour over the fruit. Chill thoroughly. Serve in cocktail glasses; garnish with candied cherries or Bar-le-Duc. Six servings.

## Mayonnaise Dressing

¼ teaspoon dry mustard	2 tablespoons Guasti
½ teaspoon paprika	Cooking Sherry
¼ teaspoon salt	2 tablespoons lemon
Dash of cayenne	juice
1 egg	1 teaspoon Worcester-
1¼ cups olive oil	shire sauce

Combine dry ingredients, add whole egg and beat thoroughly with a rotary egg beater. Add oil slowly, beating constantly. When thick, add Sherry, lemon juice and Worcestershire sauce gradually and continue beating. Serve with salads or fish.



## French Dressing

4 tablespoons olive oil	1 tablespoon lemon juice
2 tablespoons Guasti	¼ teaspoon paprika
Cooking Sherry	Dash of cayenne

Place ingredients in a small bowl and beat with a rotary egg beater or shake ingredients together thoroughly in a small jar with a tight-fitting lid. Beat or shake up just before using. If desired add ½ teaspoon Worcestershire Sauce. Serve with meat, fish or vegetable salads.



Cocktail Sauce  
*for Shrimps, Oysters, Lobster, Crab*

$\frac{1}{2}$ cup Guasti Cooking Sherry	$\frac{1}{2}$ teaspoon finely chopped chives
$\frac{1}{2}$ cup tomato catsup	6 to 8 drops Tabasco
$\frac{1}{4}$ cup lemon juice	sauce

Place ingredients in a bowl, mix thoroughly; chill. Five or six servings. Allow  $\frac{1}{4}$  cup of shrimps, lobster or crab, or 8 oysters to each serving.

## Danish Apple Cake

- |                           |                        |
|---------------------------|------------------------|
| 1½ cups dry bread crumbs  | ½ cup Guasti Cooking   |
| 3 cups sliced apples      | Sherry or Guasti       |
| 3 tablespoons butter      | Sweet Sherry Flav-     |
| ⅓ cup sugar               | oring                  |
| Cinnamon                  | ½ cup pastry cream     |
| ½ cup blackberry juice or | 2 tablespoons powdered |
| melted blackberry jelly   | sugar                  |

Place a layer of bread crumbs in a buttered casserole; add a layer of sliced apples; dot with butter and sprinkle with sugar and cinnamon. Repeat until all ingredients have been used. The last layer should be bread crumbs. Pour over this blackberry juice and sherry. Cover and bake in a moderate oven, 350 F., 50 to 60 minutes or until apples are tender. Serve with a sweetened whipped cream or hard sauce. 6 servings.



## Mince Meat

- |                       |                          |
|-----------------------|--------------------------|
| 2 pounds fresh lean   | 2 tablespoons ground     |
| beef boiled and       | mace                     |
| chopped fine when     | 1 tablespoon all-spice   |
| cold                  | 2½ pounds brown sugar    |
| 1 pound suet chopped  | 1 pound seeded raisins   |
| very fine             | 1 grated nutmeg          |
| 2 pounds currants     | 1 tablespoon ground      |
| ¾ pound sliced citron | cloves                   |
| 1½ teaspoons cinnamon | 24 oz. (1 bottle) Guasti |
| 5 pounds chopped      | Cooking Sherry           |
| apples                |                          |

Let stand 24 hours before using.

Leave out salt when using Guasti Cooking Sherry.



## Guasti Cake

- |                          |                           |
|--------------------------|---------------------------|
| 3 cups pastry flour      | 5 egg yolks               |
| 1 teaspoon soda          | $\frac{3}{4}$ cup Guasti  |
| 1 teaspoon baking powder | Cooking Sherry            |
| 1 cup butter             | 1 cup chopped almonds     |
| 1 cup white sugar        | 2 tablespoons lemon juice |
| 1 cup brown sugar        | Grated rind of 1 lemon    |
|                          | 3 egg whites              |

Sift flour and soda three times. Cream butter and sugar thoroughly. Stir in a well-beaten yolk of eggs. Add sherry and flour alternately. Add almonds, lemon juice and grated rind. Fold in stiffly beaten egg-whites. Bake in a greased loaf-cake pan in a moderate oven,  $325^{\circ}$  to  $350^{\circ}$  F., 50 to 60 minutes. Frost with a cooked icing. To make this, first boil  $1\frac{1}{2}$  cups sugar with  $\frac{1}{2}$  cup water to the soft ball stage ( $238^{\circ}$  F.). Then pour syrup gradually over 2 stiffly beaten egg-whites; continue beating until frosting is of a consistency to spread. Flavor with 1 teaspoon sherry.



## English Trifle

- |   |  |
|---|--|
| $1\frac{1}{2}$ cups soft custard<br>(use standard recipe) | $\frac{1}{2}$ cup Guasti Sweet<br>Sherry Flavoring |
| Sponge cake,<br>8"x12"x1 $\frac{1}{2}$ "                  | $\frac{1}{2}$ cup currant jelly                    |
| $\frac{1}{2}$ cup blanched almonds                        | $\frac{1}{2}$ cup pastry cream                     |

Prepare soft custard. Stick almonds into sponge cake; pour sherry over it; spread with currant jelly. Cut cake into 6 servings 4x4 inches. Cover each serving with about  $\frac{1}{4}$  cup warm soft custard, let cool and then place in refrigerator. When ready to serve top with a spoonful of sweetened whipped cream.

## Guasti Fruit Cake

- |   |  |
|---|--|
| 1 lb. dried figs (chopped)              | 1 teaspoon each cloves                         |
| 2 lbs. raisins (chopped)                | and allspice                                   |
| 1 lb. currants (chopped)                | $\frac{3}{4}$ lb. butter (about $1\frac{1}{2}$ |
| 1 lb. walnuts (chopped)                 | cups)  |
| 1 lb. almonds (blanched,<br>chopped)    | 1 lb. sugar (about 2 cups)                     |
| $\frac{1}{4}$ lb. citron, cut in strips | 12 eggs  |
| 1 lb. flour (about 4 cups)              | 1 cup Guasti Sweet Sherry                      |
| $\frac{1}{2}$ teaspoon soda             | Flavoring or Guasti                            |
| 1 tbs. each cinnamon,<br>nutmeg         | Cooking Sherry                                 |

Line one eight-quart baking pan or several smaller pans with buttered paper. Prepare fruit and nuts. Sift and then weigh or measure flour. Sift flour again with soda and spices. Cream together thoroughly butter and sugar, add yolks of eggs beaten until very light and lemon-colored. Beat egg whites until stiff and add alternately with flour and spices. (Reserve  $\frac{1}{3}$  cup flour with which to dredge fruit.) Stir in sherry and fruit. Put into prepared pan or pans and cover with a greased paper. Bake 3 to 4 hours in a very slow oven (about  $275^{\circ}$  F.). This cake may be very satisfactorily cooked by steaming for 1 hour and baking 2 to 3 hours.



## Algerian Fruit Cream

- |                              |                                     |
|------------------------------|-------------------------------------|
| $\frac{1}{2}$ cup dates      | $\frac{1}{3}$ cup Guasti Sweet Port |
| $\frac{1}{2}$ cup dried figs | Flavoring                           |
|                              | 1 cup pastry cream                  |

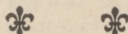
Cut the fruit into small pieces and stew until soft in just enough water to cover. When cool place in six glasses and add 1 tablespoon Guasti Sweet Port Flavoring to each. Cover fruit with whipped cream.



## Guasti Jelly

- |                         |                     |
|-------------------------|---------------------|
| 2½ tablespoons gelatine | 1 cup Guasti Sweet  |
| to ½ box gelatine       | Sherry Flavoring    |
| ½ cup cold water        | ½ cup orange juice  |
| 1½ cups boiling water   | 3 tablespoons lemon |
| ½ cup sugar             | juice               |

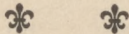
Soak gelatine five minutes in cold water. Add boiling water, then sugar and stir until gelatine and sugar are dissolved. When partly cooled add sherry, orange juice and lemon juice. Then strain, place in one large mould or 6 small ones and chill. Serve with whipped cream. Six servings.



## Souffle

- |                           |                         |
|---------------------------|-------------------------|
| 2 tablespoons gelatine    | 4 egg whites            |
| ½ cup cold water          | 1 cup pastry cream      |
| 1 cup Guasti Sweet Sherry | 8 dry macaroons crushed |
| Flavoring                 |                         |

Soak gelatine in cold water 5 minutes. Add sherry and heat to boiling point. Stir until gelatine is dissolved. Set in a pan of ice water, stir occasionally. When thick, beat with a rotary egg beater. Add stiffly beaten egg whites, beat slightly, and fold in whipped cream. Place in wet molds or serving glasses; chill. When ready to serve sprinkle top with crushed dry macaroons. Eight servings.



## Muskmelon *in Syrup*

Dice, simmer in thick syrup 15 to 20 minutes, add 1 tablespoon Guasti Sweet Sherry Flavoring or Guasti Sweet Port Flavoring for each cupful melon just before removing from fire.

## Sweet Port Delight

- |   |  |
|---|--|
| 1 sponge cake<br>(loaf 4½" x 3½" x 9½")   | 1 cup chopped nuts                       |
| ½ recipe Guasti jelly on<br>preceding page (sub-<br>stitute Guasti Sweet<br>Port Flavoring for<br>Sherry) | 1 tablespoon chopped<br>candied cherries |
|   | ½ cup pastry cream                       |

Cut slice off top of sponge cake and place to one side. Remove center of cake and fill cavity with Guasti Jelly, nuts and cherries. Replace top of cake and chill. Serve with sweetened whipped cream to which a pinch of salt and 1 teaspoon of Guasti Sweet Port Flavoring has been added.



## Zabaione

- |                    |  |
|--------------------|--|
| 6 eggs             | Sherry Flavoring                         |
| Powdered sugar     | 2 tablespoons maraschino<br>cherry juice |
| ¾ cup Guasti Sweet |  |

Beat eggs hard for about 6 minutes in top of double boiler. Place over boiling water, continue beating, gradually adding Guasti Sweet Sherry Flavoring and maraschino cherry juice until Zabaione is like thick cream. Then pour into tall glasses or cups and serve hot. This is sometimes served as a sauce for steamed pudding. Six servings. (Caution—Zabaione will curdle if over-cooked.)



## Watermelon Cocktail

Cut bright pink watermelon in cubes or balls. To 2 cups add 2 tablespoons lemon, ¼ cup Guasti Sweet Sherry or Sweet Port Flavoring. Serve cold in cocktail glasses. Garnish with mint leaves.



## Sweet Sauterne Sauce *for Puddings*

4 tablespoons brown

Yolks of 2 eggs

sugar

$\frac{1}{4}$  cup Guasti Sweet

$\frac{1}{2}$  cup butter

## Sauterne Flavoring

Cream together sugar, butter and egg yolks; place over boiling water and stir in Guasti Sweet Sauterne Flavoring gradually. Stir until as thick and smooth as rich cream. Serve hot.



## Fruit Delight

## Vanilla ice cream

## Crushed Raspberries

Sliced pineapple

## Whipped Cream

## Guasti Grape Syrup

Place a scoop of ice cream in a fancy stemmed glass, with a half slice of pineapple on one side; cover with 2 tablespoons of Guasti Grape Syrup. Top with 1 tablespoon each of crushed raspberries and whipped cream.



## Grape Pudding Sauce

1 cup Guasti Grape

$\frac{1}{2}$  cup lemon juice

## Syrup

A few allspice and cloves

1 cup water

Dash of nutmeg

Combine ingredients and simmer 10 minutes, strain and serve hot.

## Guasti Pudding Sauce

$\frac{1}{2}$ cup sugar	Yellow part of rind of 1 lemon (cut in thin slices)
2 tablespoons Guasti Cooking Sherry	2 tablespoons lemon juice
1 cup hot water	$\frac{2}{3}$ cup Guasti Cooking Sherry
6 cloves	
1 inch stick cinnamon	

Heat sugar in a sauce pan until it is a golden brown, stirring constantly. Add 2 tablespoons Guasti Cooking Sherry, hot water, cloves, cinnamon and lemon rind. Cook 7 minutes or until sauce is reduced about one-half. Strain sauce into a pitcher or bowl containing  $\frac{2}{3}$  cup Guasti Cooking Sherry hot and 2 tablespoons lemon juice. Serve with steamed and baked puddings and toasted plain cake. If you wish to make a steamed pudding particularly delightful serve with it both the Guasti Pudding sauce and a hard sauce.



## Baked Bananas

6 bananas	$\frac{1}{3}$ cup apple jelly or orange marmalade
$\frac{1}{4}$ cup sugar	
$\frac{1}{2}$ cup Guasti Sauce a la Bordelaise	

Skin bananas, cut lengthwise and place in a casserole. Sprinkle with sugar and dot over with jelly or marmalade. Pour Sauce a la Bordelaise over them and bake 20 to 30 minutes.



## Baked Apples

Add 1 tablespoon Guasti Sweet Sherry or Sweet Port Flavoring to each apple just before removing from oven.



## Grapefruit

Prepare grapefruit as usual, sprinkle with sugar and allow tablespoon Guasti Sweet Sherry or Sweet Port Flavoring for each half grapefruit. Prepare the night before so flavors will blend.



## Peaches *a la Princesse*

Halve 6 freestone peaches, not too ripe, remove the stones, and put in a saucepan with concave side up. Mince a peeled peach with some macaroons, and add to this the yolk of an egg, and half an ounce of granulated sugar. Mix all well together and with it fill the half peaches. Moisten with half a cupful of Guasti Sauce a la Bercy and sprinkle with granulated sugar. Bake in a hot oven 10 or 15 minutes. Pour on them some hot Zabaione and serve.



## Charlotte Russe

1 $\frac{1}{4}$ tablespoons gelatin	$\frac{1}{2}$ cup Guasti Sweet Port
$\frac{1}{4}$ cup cold water	Flavoring
$\frac{1}{2}$ cup milk	$\frac{1}{2}$ pint pastry cream
	Lady fingers

Soak gelatin in cold water five minutes. Dissolve in hot milk. Strain into a bowl, add Guasti Sweet Port Flavoring; cool. When the mixture begins to thicken, fold in stiffly beaten cream. Line a mold with lady fingers and pour in the mixture; chill. Six servings.

T R E A S U R E D F L A V O R S

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## Guasti Products



Guasti Cooking Sherry

Guasti Sweet Sherry Flavoring

Guasti Sauce a la Bercy

Guasti Sauce a la Bordelaise

Guasti Sweet Port Flavoring

Guasti Sweet Sauterne Flavoring

Guasti Tonic made with Port

Guasti Tonic made with Sherry

Sierra Tonic made with Port

Sierra Tonic made with Sherry

Guasti Pure Concentrated Grape Juice

18 K. Grape Juice Concentrate  
(Concord Flavor)



